



Selected Menu

Our recommendation for a good evening

A good start

Oyster, lemon and vinaigrette pr. piece 35,-
Lobster Tatar, roasted bread and pickled vegetables pr. piece 125,-
Caviar "Baerii" and oyster creme 15 gr. pr. piece 295,-
Selection of handmade snacks pr. person 60,- (Included with purchase of a welcome drink)

Seasonal Menu

Salted salmon with fennel, dill and cream double

*

Baked cod with parsley root dill oil and mussel sauce

*

Duck terrine with truffle, pickled mushrooms and fried winter cabbage

*

Beef tenderloin in souffle with beets, emperor's hat and sauce with mild pepper

*

Orange fromage with spice cake, blood orange sorbet and meringue

3 Course 400,- 3 glass beer menu 150,- 3 Glass wine menu 250,-

4 Course 475,- 4 glass beer menu 200,- 4 Glass wine menu 300,-

5 Course 550,- 5 glass beer menu 250,- 5 Glass wine menu 350,-

Exclusive of the season

"Monkfish"

Fried monkfish "flambèed in Pernod" with Fennel salat, Shelfish fricassee, jaws and morel
(For 2 persons, carved at your table)

395,- per person



French Tradition

Klassisk french cooking

A good start

"Perle Blanche" oyster, lemon og vinaigrette per. piece 35,-
Caviar Baerii and oyster creme 15 gr. per. piece. 295,-
Selection of handmade snacks pr. person 60,- (Included with purchase of a welcome drink)

Starters

"Salmon Fumé" – Smoked salmon with quail egg, dill and lemon confit 145,-
"Moules Marinères" – Steamed blue mussels with cream and herbs 135,-/175,-*
"Boeuf Tatar"- Classic stirred tartar – stirred at the table 145,-/220,-*

Main Course

"Bouillabaisse" – Fish soup with baked whitefish, seafood and aioli 295,-
"Confit de Canard" – Corned and fried duck leg with pommes puré, chikengravy and salad 195,-
"Boeuf Bearnaise" – Beef Filet with green, pommes frites, salad and sauce bearnaise 285,-
"Tournedos Poivre" – Beef Tenderloin, pepper sauce, onion, mushrooms and pommes fondant 295,-

Desserts

"Selection de Fromage" – Selection of cheeses with proper garniture 40,- per. piece.
"Creme Bruleé" – Vanilla crème, caramelized sugar with sorbet 120,-
"Crêpes Suzette" – flambéed pancakes in orange sauce with vanilla ice cream 155,-

Starters marked with * is main course size with pommes frites



Danish inspiration

Danish inspired cooking

A good start

Oyster, cucumber and purslane per pr. piece. 45,-
Lobster Tatar, roasted bread and pickled vegetables pr. piece 125,-
Selection of handmade snacks pr. person 60,- (Included with purchase of a welcome drink)

Starters

Salted salmon with fennel, dill and cream double 145,-
Baked cod with parsley root dill oil and mussel sauce 155, - / 275,-
Duck terrine with truffle, pickled mushrooms and fried winter cabbage 135,-

Main Course

Fried turbot with Jerusalem artichoke, chanterelles, confit lemon and chicken cloud 325,-
(Add caviar 125.-)
"Revelsben" from Rosenbeck in Schwartzbier with spit bowl and truffle 225, -
Cracked fried duck breast with "Warm spices" caramelized Christmas salad and sauce Jus 230, -
Beef tenderloin in souffle with beets, emperor's hat and sauce with mild pepper 275, -

Desserts

Poached pear with vanilla ice cream, mazarin and sauce Sabyonne 120.-
Orange fromage with spice cake, blood orange sorbet and meringue 120, -
Beer dessert – liquorice, chocolate, salt caramel and stout ice cream 120,-

Marked with * can be served as a vegetarian dish 195,-